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Menus of the 21st Century


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2013

Four Seasons Hotel, Dublin: Four Square Menu

Four Seasons Hotel

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"We invite you to enjoy the best of Irish cooking. Our culinary team in partnership with our local responsible fishermen, farmers and artisan producers are delighted to present this season's fare.

We would like to thank them for their dedication, passion and commitment which serves to inspire, excite and tantalise the taste buds and is at the heart of everything we do in the kitchen."



Terry White, Executive Chef

These are some of our suppliers:

Rose O'Sullivan Spring Cottage Farms, Co. Westmeath
Wild Irish Game Co. Wicklow
Gubbeen Farm House, West Co. Cork
Friendly Farmer, Knockbrack, Athenry, Co. Galway
Shell Fish de la Mere, Berehaven Harbour, Co. Cork

"TO COMMENCE"

SLOW ROASTED TOMATO BISQUE

CONFIT TOMATO | BUFFALO MOZZARELLA | BASIL EMULSION

9

GARAM MASALA ROASTED DUBLIN BAY PRAWNS

CRAB & SWEET CORN FRITTER | SMOKED CHOWDER SAUCE

12

SMOKED IRISH SALMON

AVOCADO & WASABI PARFAIT | APPLES | CAPERS

11

CRISP WALDORF TART

MOLTEN CASHEL BLUE | CANDIED WALNUTS
CIDER VINAIGRETTE

10

"TO CONTINUE"

ROASTED FILLET OF IRISH COD

FIRE ROASTED ESCABECHE | CRISPY CHORIZO
OLIVE EMULSION

22

ROASTED WILD DUCK BREAST

CARAMELIZED PEAR | SPICED CARROT PURÉE
HAZELNUT PRALINE | STAR ANISE JUS

20

IRISH DRY AGED GRILLED 6 oz SIRLOIN OF BEEF

ROSEMARY ROASTED POTATOES
WILD MUSHROOM RAGOUT | WATERCRESS

22

PISTACHIO CRUSTED IRISH LAMB LOIN

WHITE BEAN CASSOULET | PEA PURÉE | RED WINE JUS

19

"TO COMPLEMENT"

6

SELECTION OF VEGETABLES
CREAMED SPINACH & CRISPY BACON
BUTTERED CARROTS | ALMONDS | JAMESON
POTATOES - ROAST | MASH | BOILED | FRENCH FRIES

WINE

Bottle Glass

CHAMPAGNE

Perrier Jouët Grand Brut 85 17.50

WHITE

Chardonnay 2010 35 9.00
Olivier Mandeville, France

Albarino

2010 39 9.75
Terramaior, Spain

Chablis

2009 49 12.25
Domaine Corinne Perchaud, France

Gavi di Gavi

2010 52 13.50
La Giustiniana, Piedmonte

RED

Merlot

2010 35 9.00
Simone Joseph, France

Rioja

2007 40 10.25
Izadi Reserva, Spain

Cabernet Sauvignon

2010 41 10.50
Valdivieso, Chile

Bordeaux

2004 67 17.50
La Reserve de Leoville Barton

COFFEE SELECTION

Regular or Decaffeinated Brewed Coffee 3.95
Espresso, Macchiato 3.00
Americano, Double Espresso 3.50
Cappuccino, Café Latte, Mocha 4.50
Affogato 5.95
Irish Coffee, Baileys Coffee, Coffee Calypso 7.50

TEA SELECTION

4.95

Black, Flavored Black, Pu-erh, Oolong, Green, White
Herbal Infused, Iced

For a Full Wine List or Coffee and Tea Menu
please see your server

FOUR SQUARE

A PERFECT LUNCH

4 @ ONCE

One Tray - Four Flavours

FOUR

SOUP		SALAD
_____	€23	_____
MAIN		DESSERT

SQUARE

Four Dishes selected by our Restaurant Chef.

Four Square will be brought to your table within 15 minutes of ordering, ideal for a quick lunch.

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We offer complimentary wireless internet in Seasons Restaurant
Please request a code from a member of the team